English Ipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **10.7**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg *(50%)*	80 %	35
Liquid Extract	Bruntal Pale Ale	1.7 kg *(50%)*	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Styrian Golding	15 g	45 min	3.6 %
Boil	Styrian Golding	15 g	30 min	3.6 %
Boil	Fuggles	15 g	5 min	4.5 %
Aroma (end of boil)	Fuggles	15 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Frankfuterka (3szt)	1 g	Boil	10 min
Flavor	Mech irlandzki	10 g	Boil	10 min
Flavor	Ziele angielskie (2szt)	1 g	Boil	30 min